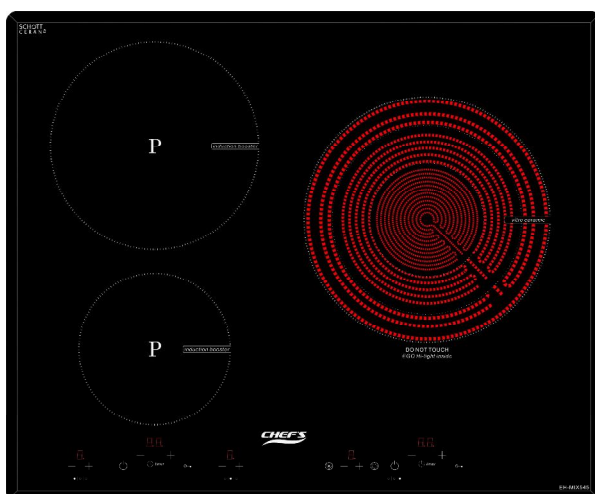
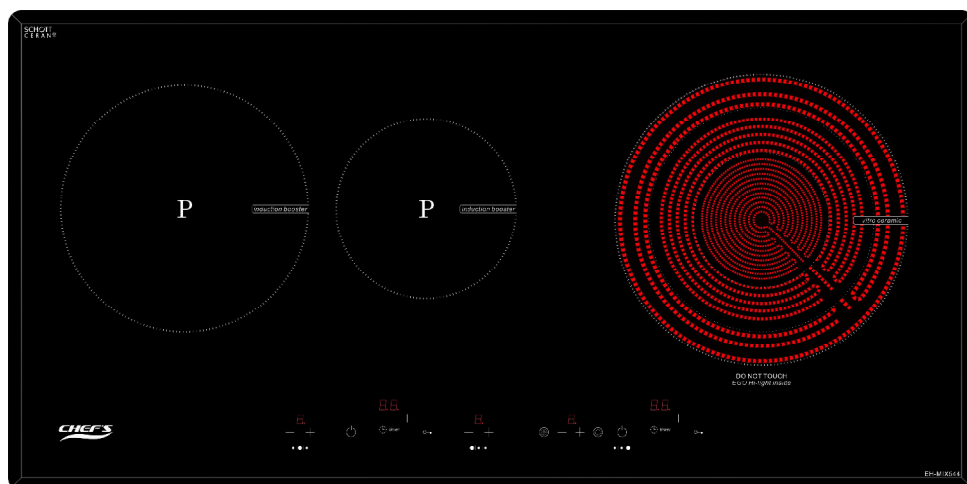




# INSTALLATION AND OPERATION MANUAL ELECTRIC INDUCTION HOBS (BUILT-IN)

**Model: EH-MIX544 / EH-MIX545**



*Please read the instruction manual carefully before using*

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## Preface

*Thank you for choosing **CHEF'S** cooking appliances.*

**Read this instructions carefully.** Only after doing this will you be able to operate your appliance properly.

Keep this Instructions in a safe place. If the appliance is given to another person, ensure the appliance documentation is also included.

Any defects and losses caused by ignoring the mentioned items and cautions mentioned in the operation and installation instruction are not covered by our warranty and any liability. Please keep all document in a safety place for future reference. If you have any doubt, please contact our local customer service center or dealer.

Check the appliance after removing it from the packaging. If you find the induction hob (built-in) is visibly damaged, do not use it.

Contact your local Customer Service or dealer immediately.

## 1. Safety Instructions

The induction hob (built-in) is designed for domestic use only. Only use the induction hob for food preparation so that it should be installed in the kitchen.

### Safe operation:

To use this appliance safely, adults and children who as a result of

- \* physical, sensory or mental disability

- \* or lack of experience or knowledge are not capable of using this appliance should not do.

Children must be supervised to ensure that they do not play with the appliance.

### Overheated oil, butter or margarine:

Overheated oil or butter (margarine) can quickly ignite. It may cause a fire!

Ensure that you keep a constant watch when cooking foods with oil or butter.

In the event that the oil or butter catches fire, never use water to put it out. Put the fire out quickly by covering the pan with a cover or dish. Switch off the hotplate.

Not to add additional timer or remote control to control the hob.

### Hot cooking hob

Risk of burns! Do not touch the hot areas of the hob. It is imperative that children keep away from the appliance. The residual heat Indicator tells you if the hotplates are hot (See "Residual heat warning light" section ).

It may cause a fire! Never rest flammable objects on the cooking hob.

It may cause a fire! If there is a drawer below the induction hob, this should not be used to store any flammable objects or sprays.

### Wet hotplates and pan bases



Risk of injuries! If there is any liquid between the base of the pan and the hotplate this could generate steam pressure. As a result, the pan could jump unexpectedly.

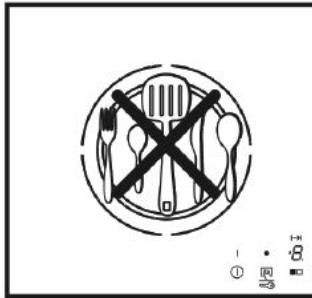
Always ensure that the hotplate and the base of the pan are kept dry.

### Cracks in the hob

Risk of electrocution! Disconnect the appliance from the mains if the induction hob is broken or cracked. Contact Local Customer Service or Dealer.

### **The hotplate heats up but the visual indication does not work**

Risk of burns! Disconnect the hotplate if the indicator does not work. Contact Local Customer Service or dealer.



### **Do not place metal objects on the Induction hob**

Risk of burns! Do not leave cutlery, lids or other metal objects on the hob as they can heat up very quickly.

### **Taking care of the cooling fan**

This induction hob is fitted with a fan in the lower section.

Risk of malfunction! If a drawer is fitted beneath the hob you must not keep small objects or paper in it as, if they are Picked up, they could damage the cooling fan or affect the cooling system.

Please, note: there should be a minimum distance of 2 cm between the drawer contents and the cooling fan.

### **Incorrect repairs**

Risk of electric shock! Incorrect repairs can be dangerous.

Repairs may only be carried out by the Customer Service.

### **Power cable**

Any work on the appliance, including replacing the power Cable must be carried out by the Customer Service.

The power cable of the appliance must not touch the hot areas of the hob. The cable insulation and hob can be damaged.

This appliance complies with current safety regulations and electromagnetic compatibility regulations.

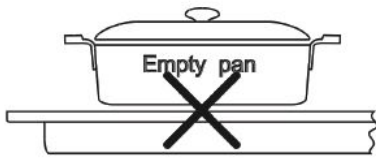
Nevertheless, people with a peacemaker should not use this appliance.

It is impossible to guarantee that all such devices found on the market comply with current safety regulations and electromagnetic compatibility regulations, and that dangerous interference will not occur. It is also possible that people with other types of device, such as hearing aid, could experience some discomfort.

### **Switching the hob off**

Always switch the hob using the main switch of the Control Panel after each use. Do not wait until the hob switches off automatically when the pan is removed.

## Causes of damage:



### The base of the pans

The rough bases of pans may scratch the hob.

Avoid leaving empty pans on the hotplates. These may cause damage.

### Hot pans

Never rest hot pans on the control panel, the indicator area or the hob surround.

### Salt, sugar and sand

salt, sugar and sand may scratch the ceran glass.

Do not lean on the hob or use it as work surface.

### Hard and pointed objects

Hard or pointed objects may cause damage if they fall onto the hob.

Glass scraper



### Spilt food

Sugar and other similar products may damage the hob.

These products should be removed immediately using a glass scraper.

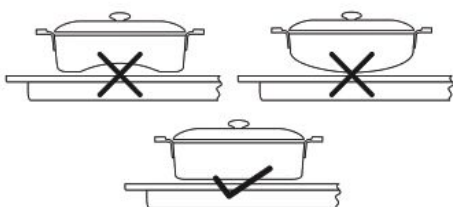
### Inappropriate cleaning products

Discolorations in the metal are caused by using unsuitable cleaning products and wear as a result of contact with pans.

### Plastic and foil

Aluminum foil and plastic containers will melt if placed on the hot areas of the hob

## Advice on saving energy



Use a pan with thick flat base. Curved bases increase energy consumption.

Place a ruler on the base of the pan, if there are no gaps, the base of the pan is completely flat.

The diameter of the base of the pan should fit the

size of the hotplate.

Check if the manufacturer has indicated the upper diameter of the pan. In general, this is greater than the diameter of the base of the pan.

If the diameter of the pan does not fit the diameter of the hotplate, you are recommended to use a pan which is larger than the size of the hotplate, or else about half the energy will be lost.

Choose pans which are the right size for the amount of food to be prepared. A large pan which is half full will consume a lot of energy.

Always centre the pan on the hotplate and always cover the pan with the matching lid. Cooking without using the lid quadruples energy consumption.

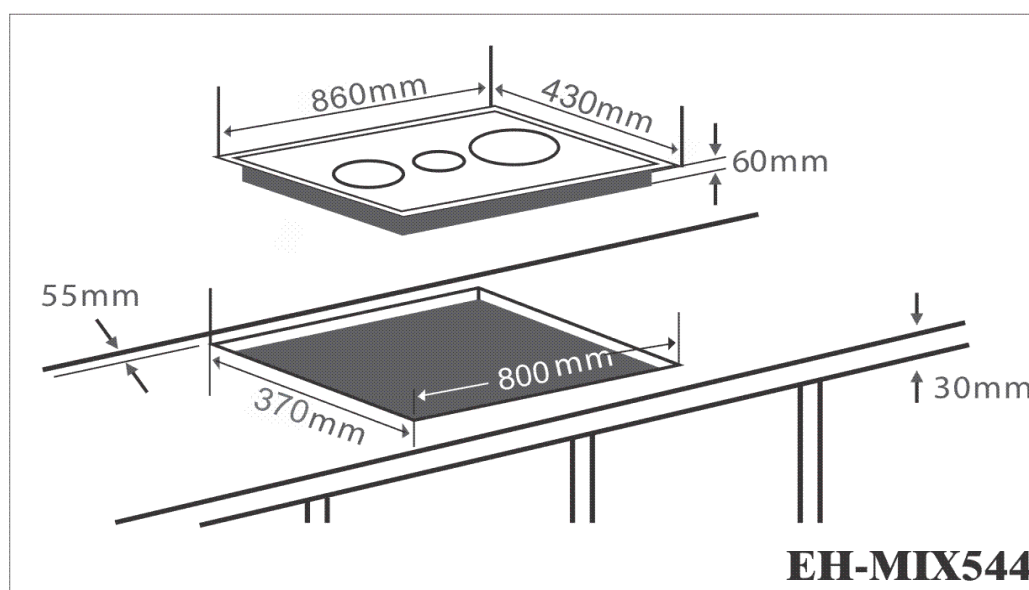
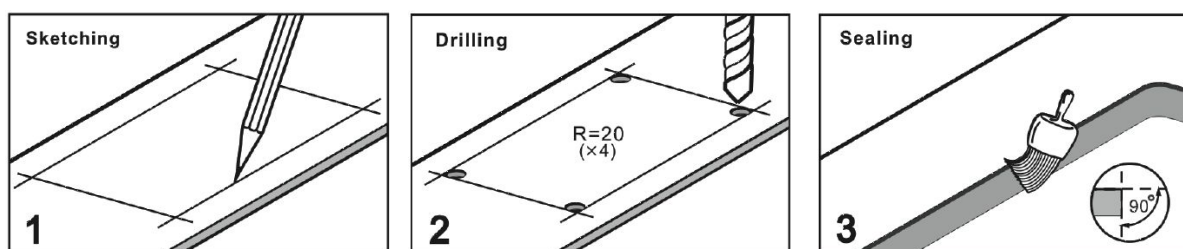
Cook using small amounts of water. This will save energy and will also help green vegetables retain their vitamins and minerals.

During their cooking, food such as stews, soups may heat up too quickly without any indication, spilling out of the cookware.

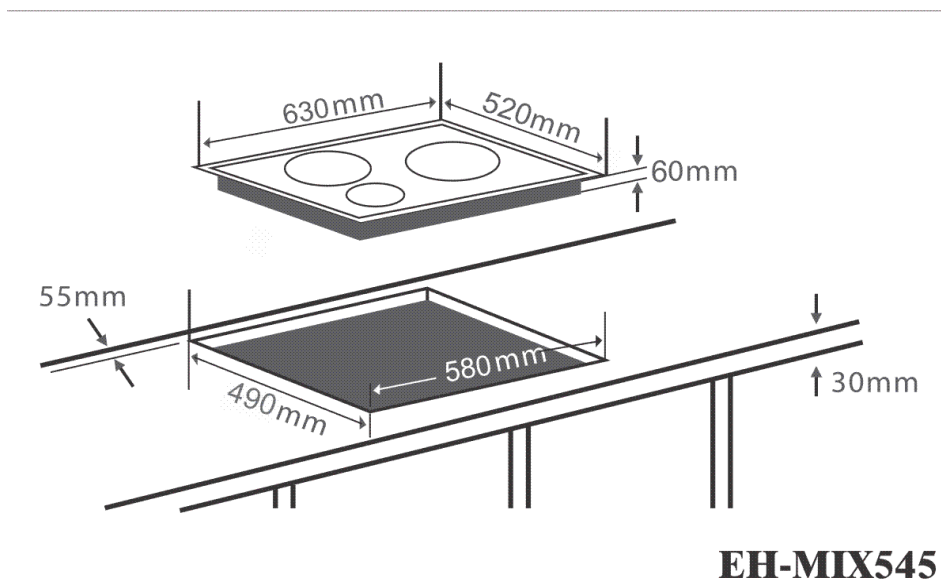
It is therefore advisable to heat this type of food gently, selecting a suitable power level and stirring the contents before and during cooking.

We recommend not to use for Induction hob pots that have been used in a gas hob fire can deform the flatness of bottom). In case of use, check that bottom is flat.

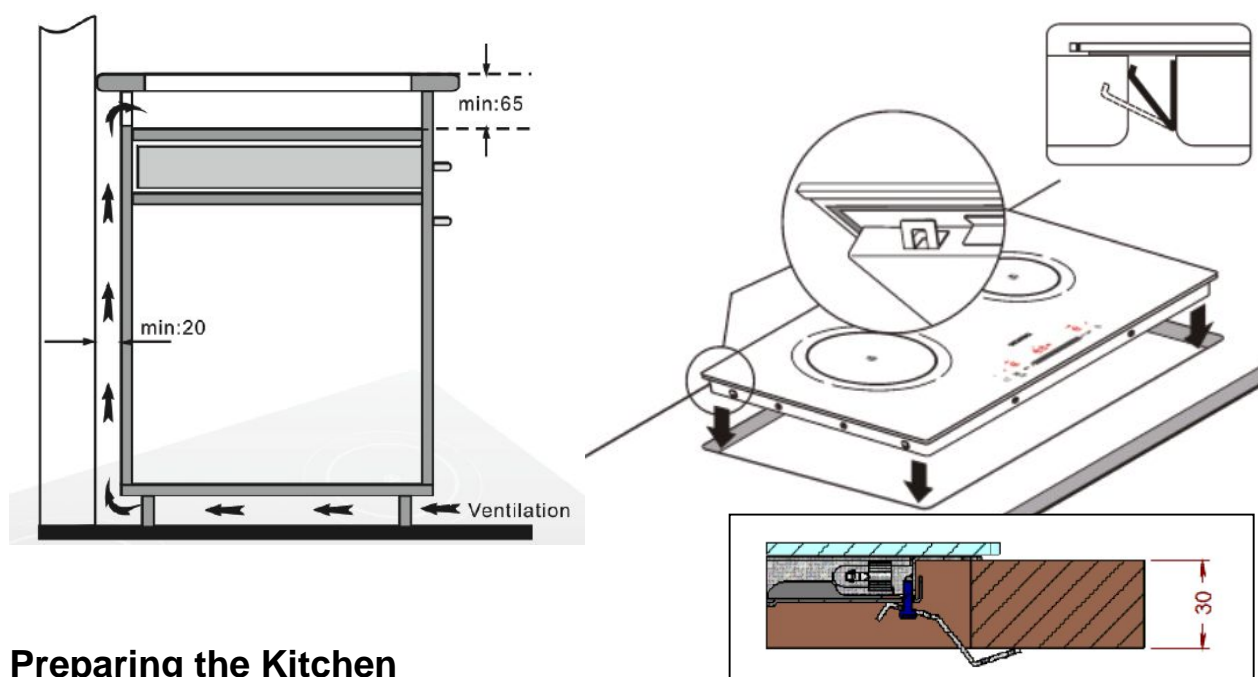
## 2. Installation instructions



**EH-MIX544 Cut-out Dimension**



**EH-MIX545 Cut-out Dimension**



## Preparing the Kitchen

The worktop should be flat and horizontal. The aperture should be cut before the appliance is installed. Remove any shavings, as these can affect the operation of the electrical components. When the cutting has been completed, the unit's stability should be checked again.

Surfaces which have been cut should be sealed so that they are heat resistant and so that they do not swell when moist.

The kitchen units to be fitted must resist temperatures of up to 90°C.

The gap between the aperture and the side wall must be at least: 40 mm



It is not recommended that the hob be placed between two side walls but, if this is the case, a gap of at least 200 mm should also be left on one side.

If the induction hob is installed above a sterilizer there must be a gap of 70 mm from the top of worktop to the top of the sterilizer.

If the induction hob is installed without sterilizer or above a drawer, the worktop thick around the hob must be 20 mm as minimum.

If the interior width of the kitchen unit is less than 700 mm, a 80 mm – long cut must be made in the side walls from the top section of the hob.

Taking into account the hob ventilation:

An aperture must be cut in the top section of the back of the kitchen unit, 680 mm wide and 45 mm high.

There must be a gap of 20 mm between the back of the kitchen unit and the kitchen wall.

if the hob is installed above a drawer, allow a gap of 65 mm between the drawer and the top section of the worktop.

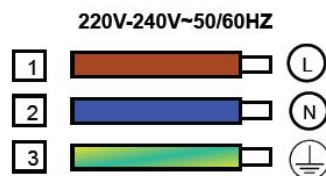
## Installing and connecting the hob

The earth wire ( green and yellow) should be connected first and disconnected last. It should also be longer than the others, so that even if the hob is moving the other wires can be disconnected before the earth wire.

### Connection diagram ( see figure)

1. Brown
2. Blue
3. Green and Yellow

### Connection diagram



**Is required 16A electrical installation at customer's house (electrical circuit, socket and fuse ).**

Do not trap the lead during installation and do not guide it over sharp edges.

The hob and the worktop should not be sealed with silicone as the hob itself has a seal which serves this function.

## Removing the hob

Disconnect the cooker from the power supply.

Push out the hob from below

### 3. Induction cooking

#### Advantages of induction cooking

- **Greater speed in cooking and frying;** as the pan is heated directly.
- **Reduced energy consumption**
- **Cleaner and easier to use;** spilt food does not burn as much on the hob.
- **Cooking control and safety;** the hob supplies or cuts off the heat as soon as the controls are operated. The Induction hotplate stops supplying heat if the pan is removed before the power has been switched off.

#### Suitable pans

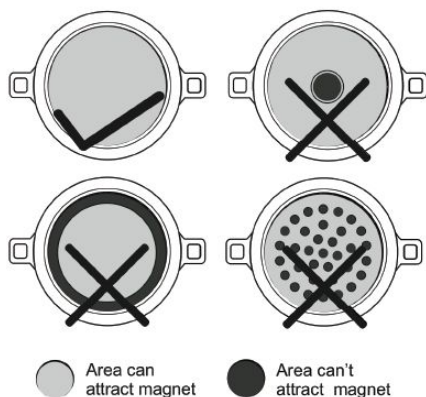
**Ferromagnetic pans are the only pans which are suitable for induction cooking.**

They can be made of:

- enameled steel
- cast iron
- specially designed cookware for induction cooking made from stainless steel

#### Special pans for induction cooking.

Other types of special pans are available for induction cooking, where the base of the pan is not entirely ferromagnetic. Check the diameter as this could affect the pan detection as well as the cooking results.



#### Checking pans using a magnet

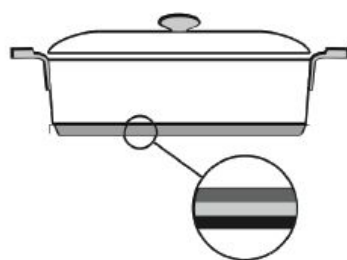
To find out whether the pans are suitable, check that they are attracted to a magnet.

The manufacturer will usually indicate if their pans are suitable for induction cooking.

**Unsuitable pans.** Never use pans made from:

- standard, high quality steel
- glass
- earthenware
- copper
- aluminum

## **Characteristics of the base of the pan**



Sandwich pans

The characteristics of the base of the pan can affect the evenness of the cooking.

Pans which are made from heat-diffusing materials ( such as “sandwich” pans made from stainless steel) distribute the heat evenly, saving time and energy.

## **No pan or incorrect size pan**

If no pan is placed on the hotplate, or the pan is not made of a suitable material or it is not a suitable size, the heat setting on the hotplate indicator will flash.

Place a suitable pan on the hotplate to stop the indicator flashing. If there is a delay of more than 90 seconds, the hotplate switches off automatically.

## **Empty pans or pans with a thin base**

Do not heat empty pans and do not use pans with thin bases. Although your hob is equipped with an internal safety system, empty cookware can heat up so quickly that the “automatic OFF” function does not have time to react and a very high temperature may be reached. The base of the pan could melt and damage the hob’s glass surface. If this happens, do not touch the pan and switch off the hotplate. If it does not work after cooling, contact our Local Service Center or dealer.

## **Pan detection**

Each hotplate has a minimum limit for pan detection which varies according to the material from which the pan being used is made. It is for this reason you are recommended to use a hotplate which matches the diameter of the pan.

#### 4. Product's specification

| Specification  |                                   |                                   |
|--|-----------------------------------|-----------------------------------|
| Model  | <b>EH-MIX544</b>                  | <b>EH-MIX545</b>                  |
| Voltage  | 220VAC                            | 220VAC                            |
| Frequency  | 50Hz                              | 50Hz                              |
| Individual Induction power (kW)<br>Left hotplate / Cooking zone (cm) | 2000W (booster) / 22cm            | 2000W (booster) / 22cm            |
| Individual Induction power (kW)<br>Mid. hotplate / Cooking zone (cm) | 1600W (booster) / 14cm            | 1600W (booster) / 14cm            |
| Individual Electric power (kW)<br>Right hotplate / Cooking zone (cm) | 2300W / 25cm                      | 2300W / 25cm                      |
| Induction total rated power (KW)                                     | 5500W                             | 5500W                             |
| Dimension (WxDxH) mm   | 860 x 430 x 60                    | 630 x 520 x 60                    |
| Height above installation table mm                                   | 5.5                               | 5.5                               |
| Cut-out size (WxD) mm  | 800 x 370                         | 580 x 490                         |
| Minimum thickness of<br>installation table mm                        | 20                                | 20                                |
| Installation method  | Built-in                          | Built-in                          |
| Net weight (kg)  | 6.0                               | 6.0                               |
| Gross weight kg  | 7.5                               | 7.5                               |
| Faceplate  | Shott caran Glass,<br>black color | Shott caran Glass,<br>black color |

## **5. Basic control functions**

- The control allows a mixed layout configuration:
  - One radiant heater triple zone and two induction heater with different heater diameters.
- Key Lock function.
- Fast boil function for induction heaters ( Booster function).
- Heat-Up function for radiant heater.
- A triple zone for radiant heater
- 2 independent timers
- 99-minute timer for each selected heating element.
- Indication of residual heat for each heater.
- Thermal control protection.
- Protection from accidental activation of keys:
  - One or more keys activated for more than 10 sec. -> Switching off the touch control. A warning beep sounds every 10 sec., while the key/s is/are activated.
  - With all heaters at zero power during 30 sec. -> The Cooktop is switched off. If the switching off is due to an accidental activation of keys, the touch control actuates as above.
- Acoustic warning to attract the user's attention.
- Pan detection for induction heaters; After 60 sec. with no pan, the heater switches off.

### **GENERAL KEYS**

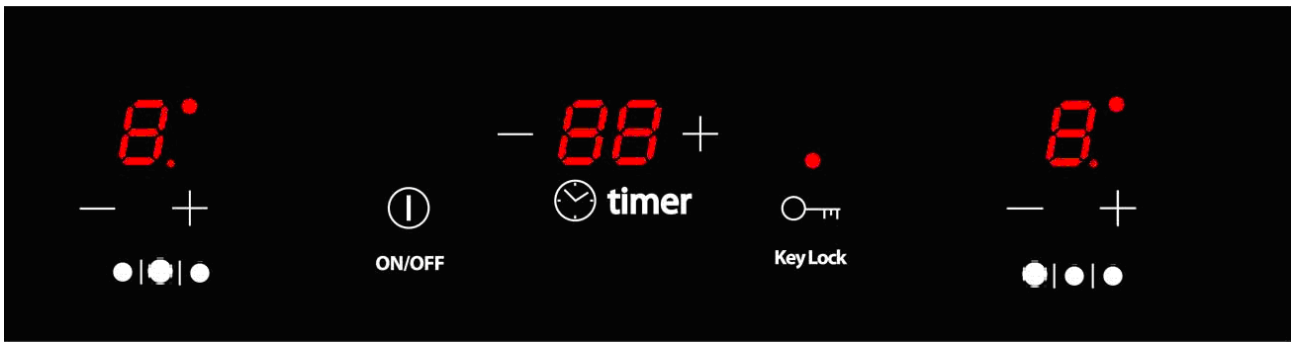
- 1 key for switching On/Off the Induction heater [ON/OFF] and 1 key for switching On/Off the Radiant heater.
- 2 key for locking the keyboard [KEYLOCK], each key for each heater.
- 2 key for timer time set [-TIMER] [+TIMER], independent setting for each heater.

### **HEATER KEYS**

- 2 keys for each heater to select the cook set [- HEATERx] [+HEATERx].
- 2 Key for radiant heater to select cooking zone, 1 for double zone and 1 for triple zone.

### **BUZZER SOUNDS**

- 3 beeps for switching Off the Cooktop [OFF\_SOUND].



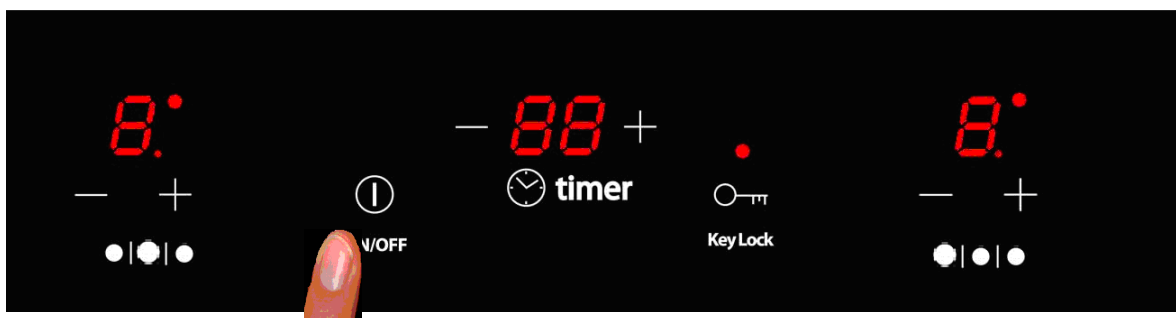
*Fig. 1: User Interface complete configuration for Induction heater*



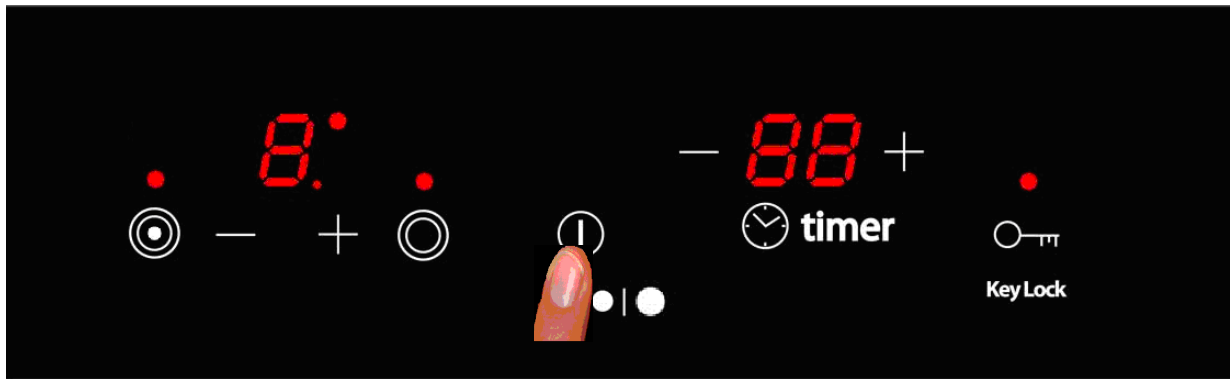
*Fig. 2: User Interface complete configuration for Radiant heater*

## 6. Switching On/Off the Cooktop

The Cooktop is switched ON by touching the [ON/OFF] key for 1 sec. A beep sounds and all the heater displays show a number "0"



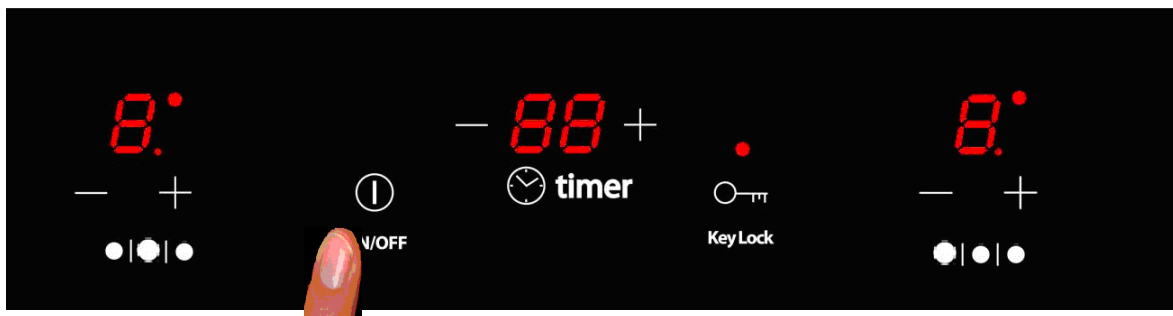
*Fig. 3: Switching ON the Induction heaters*



*Fig. 4: Switching ON the Radiant heaters*

If the selection of a heater is not done in 10 seconds, the cooktop will be turned off automatically.

The cooktop is switched Off by touching the [ON/OFF] key for 1 sec. An [OFF\_SOUND] sounds and all the heaters are switched Off. The purpose of these [OFF\_SOUND] is to distinguish the OFF action over all others



*Fig.5: Switching OFF the induction heaters*



*Fig.6: Switching OFF the radiant heater*

The (ON/OFF) key will be locked to switch On the cooktop:

- \* if the key lock is activated (KEYLOCK LED on),
- \* or if there is any appliance error.

## 7. Selecting a power level for a heater

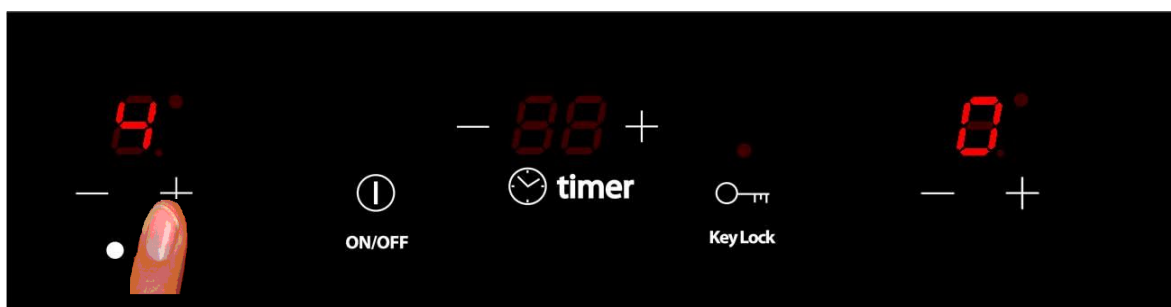
When the Cooktop is on, the power level for a heater can be selected by touching the heater [-] [+] keys. In each increase/ decrease a beep sounds and the corresponding display shows the new power level.

The touch sends the new power level to the Induction Control Unit.

The [-] [+] keys will be locked:

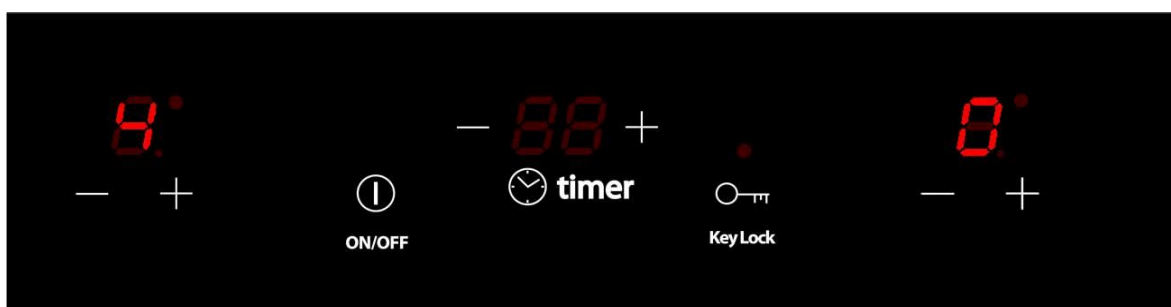
- o If the Cooktop is off, or
- o if the key lock is activated (KEYLOCK LED on), or
- o if there is any heater error or appliance error.

If the finger is held down on the key, the action is repeated twice every second. The [+] key raises the cooking level to 9, whereas the [-] key reduces the cooking level to 0.

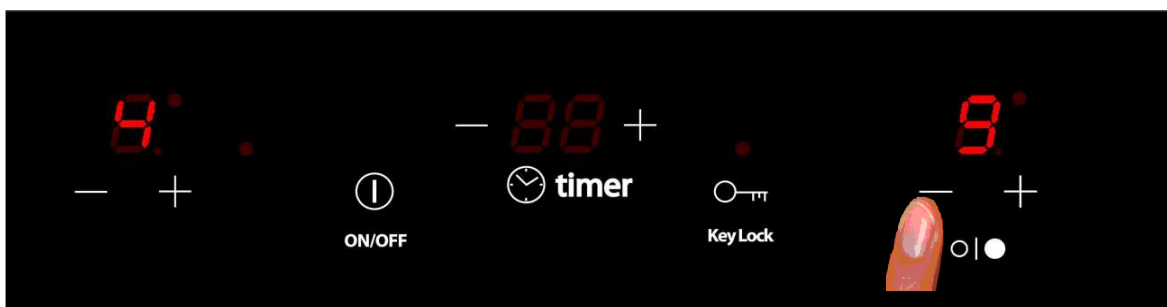


*Fig. 7: Select cookset for heaters.*

With the heater at power level 0, the [-] key raises the cooking level to 9.





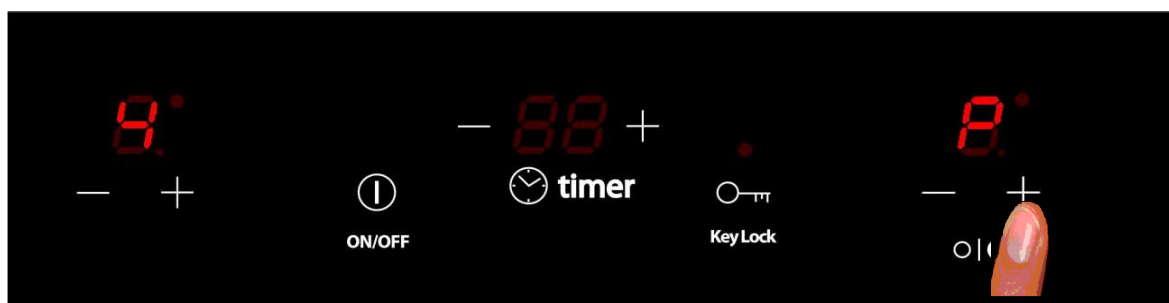


*Fig. 8: Selected cookset 9 from 0.*

## 8. Fast Boil (Booster) Function on Induction heaters

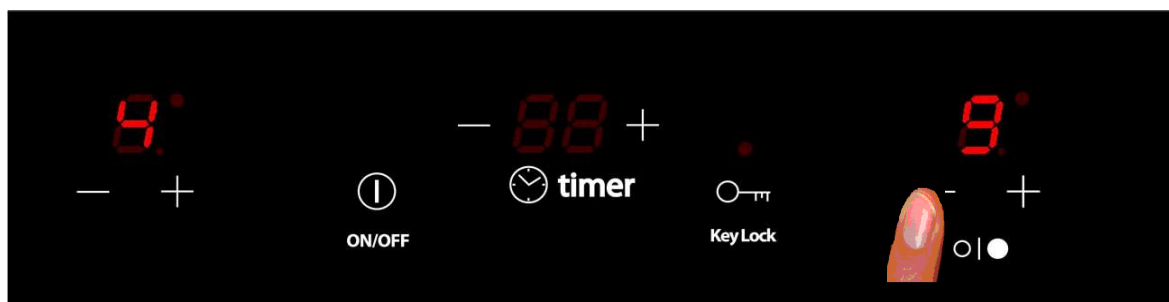
With the heater at power level 9, the [+] key raises the cooking level to Booster level a beep sounds and the heater display shows "P".

With the heater at Booster level, if the [+] key is Touched an error beep sounds and the cook set doesn't change.



*Fig. 9: Selected Booster function for a heater.*

With the heater at Booster level, if the [-] key is Touched a beep sounds and the cook set is reduced to 9.



*Fig. 10: Cancelling Booster function for a heater.*

The heater will work at maximum power level ( booster level) for 10 minutes. After these 10 minutes a beep sounds and the heater will return to level "9".

## 9. Switching Off a Heater

When a heater is on, the heater can be switched off by touching the heater [-] and [+] keys simultaneously. A beep sounds and the corresponding display shows "0".

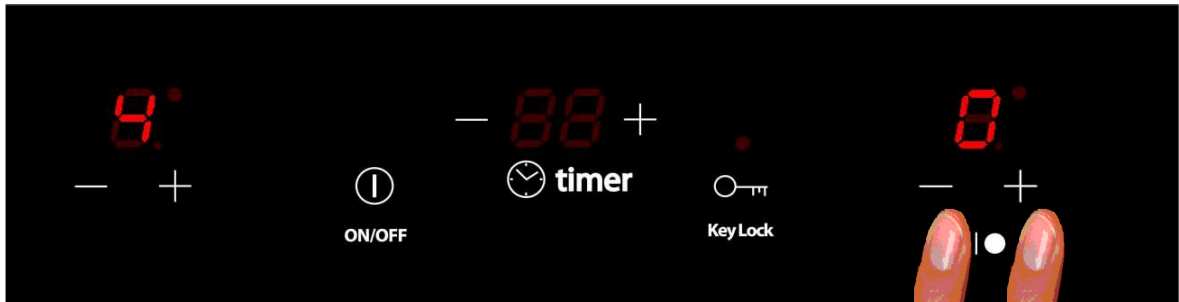
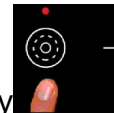


Fig. 11: Switching OFF a heater with the [-] and [+] keys.

## 10. Enable / Disable double zone / triple zone for radiant heaters

When a heater is on, the double zone of the radiant heater can be enabled/



disabled by pressing [DOUBLE ZONE HEATER] key. A beep sounds and the double zone LED switched ON if the double zone is enabled.

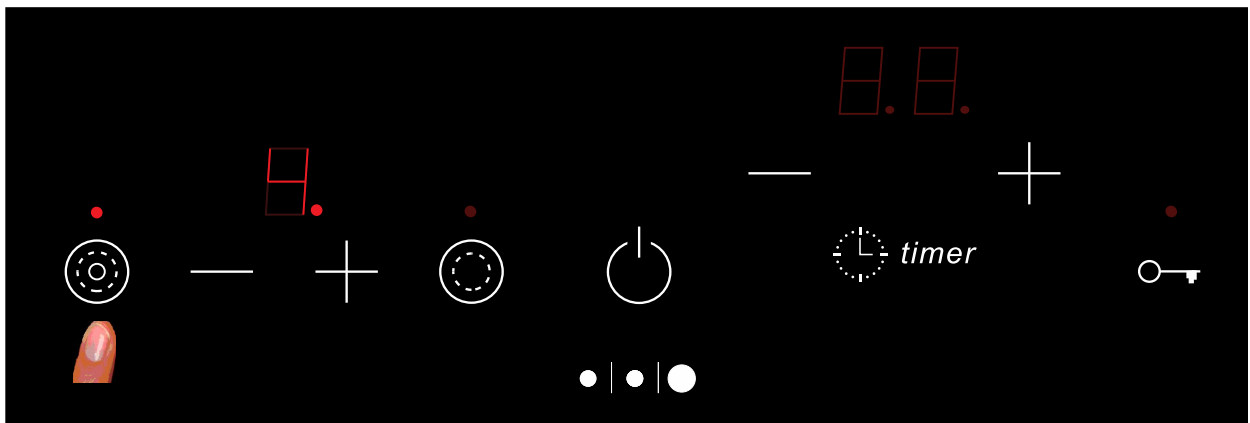


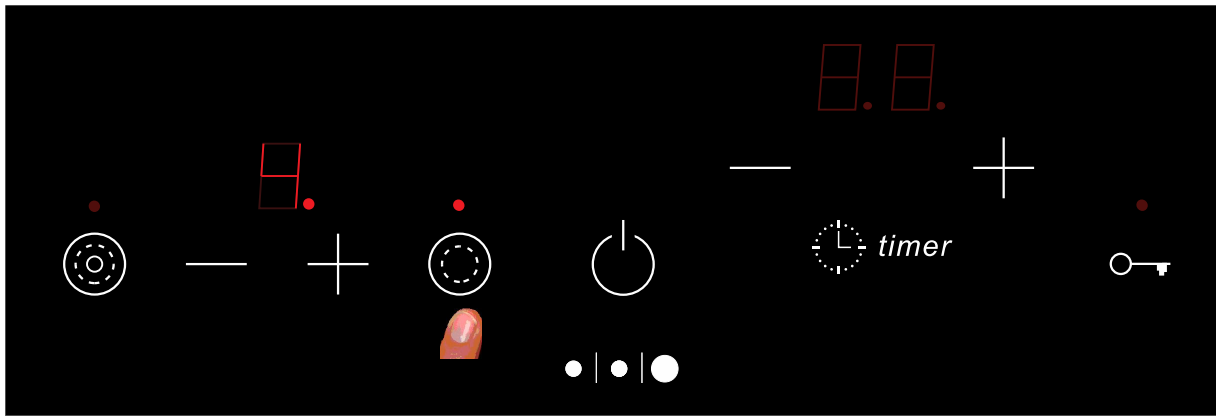
Fig.12: Enable double zone by press double zone key for radiant heater .

The triple zone of the radiant heater can be enabled/ disabled by pressing



[TRIPLE ZONE HEATER] key. A beep sounds and the triple zone LED switched ON if the double zone is enabled.

**Noted: Double zone must be selected before to active triple zone.**



*Fig.13: Enable triple zone by press triple zone key for radiant heater .*

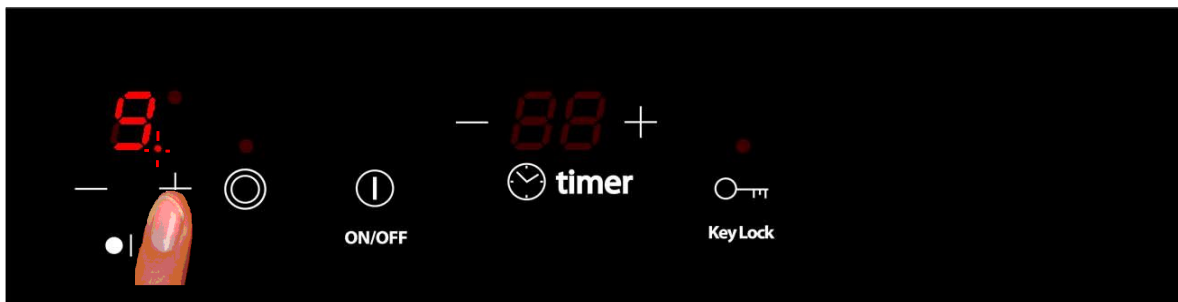
The zone can be enabled/ disabled after selecting the power level when the heater is on.

## 11. Heat-up function for radiant heaters

### 11.1. Activating the heat-up function

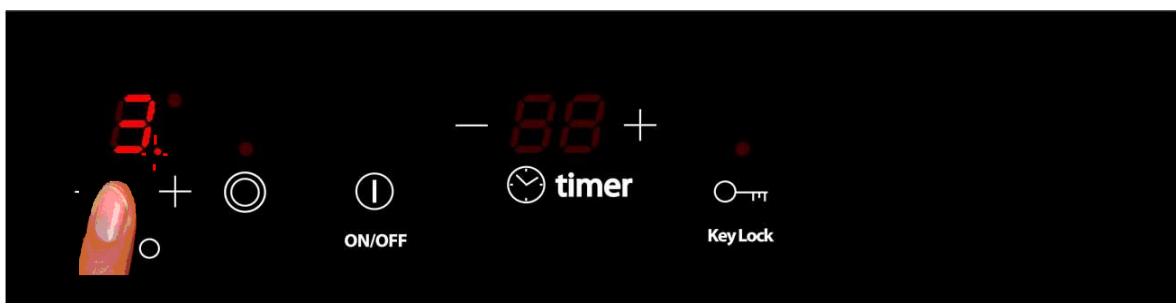
This function takes the cooking level to maximum power for a defined time.

The heat-up function is activated selecting the power level 9, and touching the [+] key. The decimal point of the display blinks for 10 seconds.

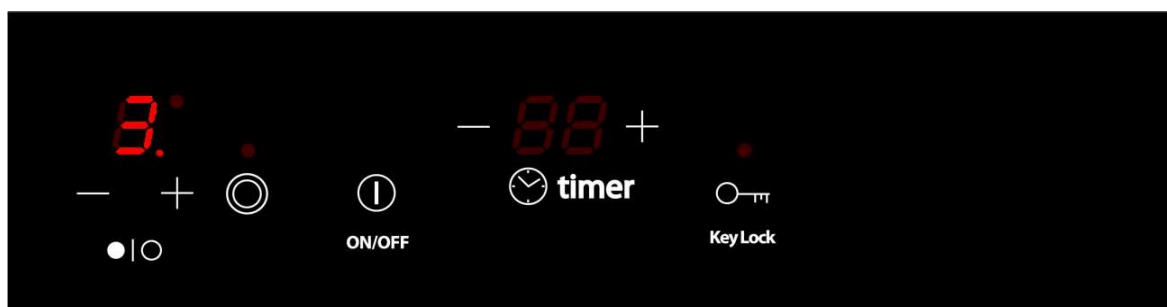


*Fig.14: Activate Heat Up function*

During these 10 seconds the desired power level must be selected (between 1 and 8). After this time a beep sounds, and the decimal point remains fixed, indicating the heat-up function is ON. If the power level is 0 or 9, the heat-up function is cancelled.



*Fig.15: Select power level*



*Fig.16: Heat Up function activated.*

If the heat-up function is activated, pressing the heater [+] key, the duration of the heat-up function will be the duration for the new power level; if the new level is 9, the heat up function is cancelled.

| Power level | 1     | 2     | 3     | 4     | 5     | 6     | 7     | 8     |
|-------------|-------|-------|-------|-------|-------|-------|-------|-------|
| Time(sec.)  | 1'12" | 2'44" | 4'48" | 5'28" | 6'30" | 1'12" | 2'44" | 2'44" |

*Table 1: Heat Up function time*

## 11.2. Cancelling the heat-up function

The Heat-up function can be cancelled either automatically, when the time expires, or when the user wishes.

When the heat-up function is cancelled automatically, a beep sounds, the decimal point of the display turns out, and the power level of the heater remains the selected power level.

If we press the [-] key when the heat-up function is activated, the function is cancelled

## 12. Key lock

There are 2 [KEYLOCK] key for the cooktop. 1 key to lock the control keys of inductions heater and the other to lock of radiant heater control keys.

Touching the [KEYLOCK] key for 1 second, the key lock function is activated and deactivated. If the LED associated to the key lock key is on, the keyboard is locked.

The locking function can be activated when the heaters are on or when the cook top is off. If the cook top is on, the key lock function locks all the keys except the

general [ON/OFF] key and the [KEYLOCK].

When the cook top is off, the key lock function locks all the keys, including the general [ON/OFF] key.

The key-lock is always activated at the start up of the control.

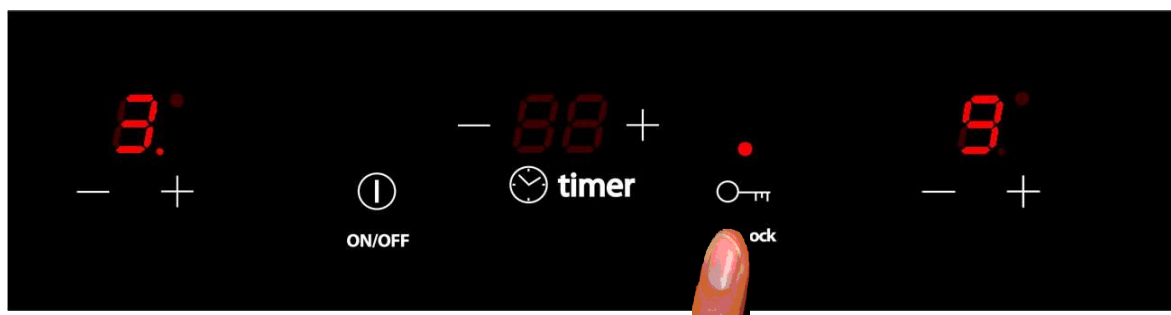


Fig. 17: Key Lock

### 13. Relay Ton / Toff for radiant heaters

The relay Ton/ Toff (Duty Cycle) , are shown in the *Table.2* depending on the power level.

| Power level | Ton(sec)    | Toff(sec) | Power % |
|-------------|-------------|-----------|---------|
| 1           | 1.3         | 42.7      | 3.1     |
| 2           | 2.8         | 41.2      | 6.3     |
| 3           | 6.2         | 37.8      | 14.1    |
| 4           | 8.2         | 35.8      | 18.6    |
| 5           | 11          | 33        | 25.0    |
| 6           | 13.8        | 30.2      | 31.3    |
| 7           | 19.9        | 24.1      | 45.3    |
| 8           | 28.2        | 15.8      | 64.1    |
| 9           | <b>44 "</b> | -----     | 100     |

Table 2: Relays Ton/Toff vs. power level

### 14. Residual heat time calculation for radiant heaters

While a temperature on the cook top glass surface is above 65°C, this condition will be shown in the associated display, by means of a "H".

If the cook top is switched off, the residual heat is shown by a static "H" in the display.



Fig. 18: Residual Heat (Cooktop off)

If the cook top is on, but the power level is 0, the associated display will show alternately “H” and “0”.

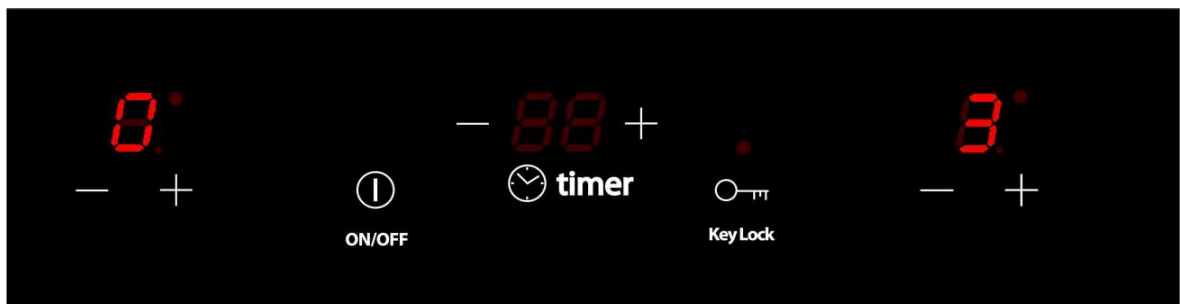
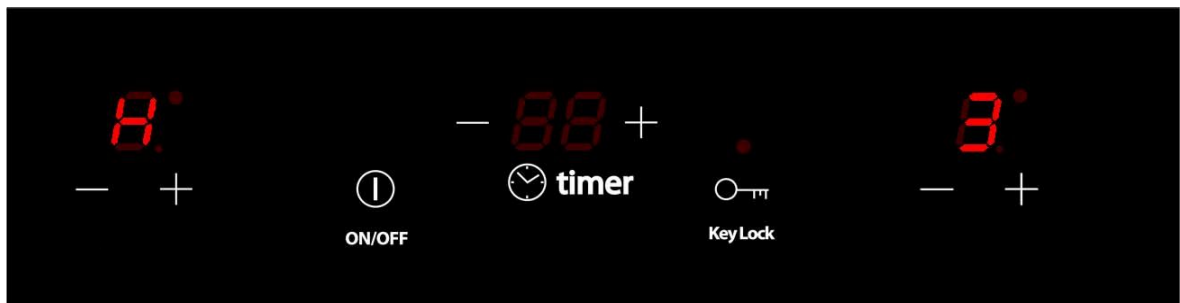


Fig. 19: Residual Heat (Cooktop On)

To generate a temperature above 65°C a heating element has to be in operation for certain time, this time depends on the power level. Once this time has expired, the residual heat warning will be shown when the heating element is switched off.

The preset time to generate a temperature above 65°C is shown in table 4.

|         | Power |    |    |    |    |    |    |    |    |
|---------|-------|----|----|----|----|----|----|----|----|
|         | 1     | 2  | 3  | 4  | 5  | 6  | 7  | 8  | 9  |
| T(sec.) | 7~    | 7~ | 7~ | 7~ | 7~ | 7~ | 7~ | 7~ | 7~ |

Table 3: Preset time to generate a temperature above 65°C

If the minimum time to generate 65°C is over 15", the time the residual heat

indication remains, depends on the time the heater has been switched on in a certain power level.

| Heater On Time (seg) | Power Level |     |     |     |      |      |      |      |      |
|----------------------|-------------|-----|-----|-----|------|------|------|------|------|
|                      | 1           | 2   | 3   | 4   | 5    | 6    | 7    | 8    | 9    |
| <b>&gt;= 7</b>       | 10          | 30  | 60  | 150 | 180  | 300  | 360  | 360  | 360  |
| <b>&gt;=15</b>       | 30          | 50  | 60  | 150 | 180  | 360  | 360  | 600  | 750  |
| <b>&gt;=30</b>       | 60          | 90  | 150 | 180 | 300  | 360  | 480  | 720  | 900  |
| <b>&gt;=45</b>       | 90          | 150 | 210 | 240 | 420  | 480  | 670  | 900  | 1200 |
| <b>&gt;=60</b>       | 120         | 210 | 300 | 450 | 540  | 780  | 900  | 1200 | 1500 |
| <b>&gt;= 120</b>     | 120         | 300 | 600 | 600 | 960  | 1200 | 1500 | 1500 | 1800 |
| <b>&gt;= 180</b>     | 180         | 540 | 720 | 900 | 1200 | 1200 | 1500 | 1500 | 1800 |
| <b>&gt;= 240</b>     | 480         | 720 | 900 | 900 | 1200 | 1200 | 1500 | 1500 | 1800 |
| <b>&gt;= 300</b>     | 600         | 720 | 900 | 900 | 1200 | 1200 | 1500 | 1500 | 1800 |

*Table 4: Residual heat indication time*

## 15. Automatic safety off

If the power level is not changed during a preset time, the corresponding heater turns off automatically.

The maximum time a heater can stay on, depends on the selected cooking level.

| Power level | Max. time on (hours) |
|-------------|----------------------|
| 1           | 10                   |
| 2           | 5                    |
| 3           | 5                    |
| 4           | 4                    |
| 5           | 3                    |
| 6           | 2                    |
| 7           | 2                    |
| 8           | 2                    |
| 9           | 1                    |

*Table5: Heater Auto switch off*

## 16. Operating the timer

There are 2 timer that working independency. One is for induction heaters and the other for radiant heater.

The timer is activated by pressing the timer keys [+] or [-]. The timer value can be selected between 1 and 99 minutes, and can be modified at any time.

To cancel the operation of the timer, select a timer value of <00> using the sensor [-], or switch off the timer by pressing the corresponding sensors [+] and [-] at the same time.

### 16.1. Initial default setting of the timer

With the timer off, it is activated by pressing the timer keys [+] or [-]. If the sensor [-] is pressed, the initial value is 99 min., whereas if the sensor [+] is pressed, the initial value is 00 min by default (configurable).



*Fig. 20: Timer activation*

### 16.2. Heater on timer

This can be any of the touch-control heaters. When the timer value runs out, the heater associated with the timer switches off.

The user can select the heater on which the timer function is to operate. The selection of a new heater disables the previous selection in such a way that the timer only operates on one heater each time.

The heater must always be selected before the time is set; otherwise, the timer will switch off. If, after selecting the heater, the time is not defined (T=00) in 10 sec.,



the timer switches off.

It is possible for the user to time a heater at power 0 .

### **16.3. Indication of the heater on timer with Led**

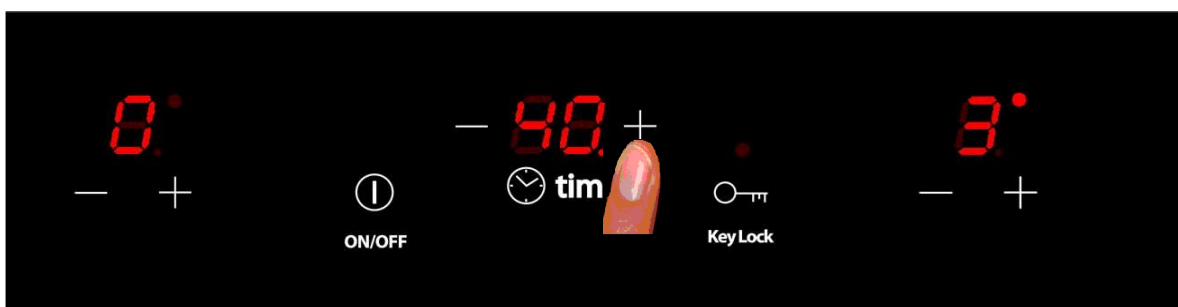
The touch control indicates the heater on which the timer is operating. This indication consists of a LED next to the double display of the heater on timer. Also the dot of the timer display is lighted.



*Fig. 21: Heater Selection for Timer*

### **16.4. Increasing the value of the timer**

If the sensor [+] or [-] associated with the timer is held down, the value increases/decreases automatically. This makes it possible to reach the desired timer setting more quickly. From the tenth consecutive increase/decrease of the timer setting, the speed at which the value changes increases. The quick time increase is made in intervals of 1 minute



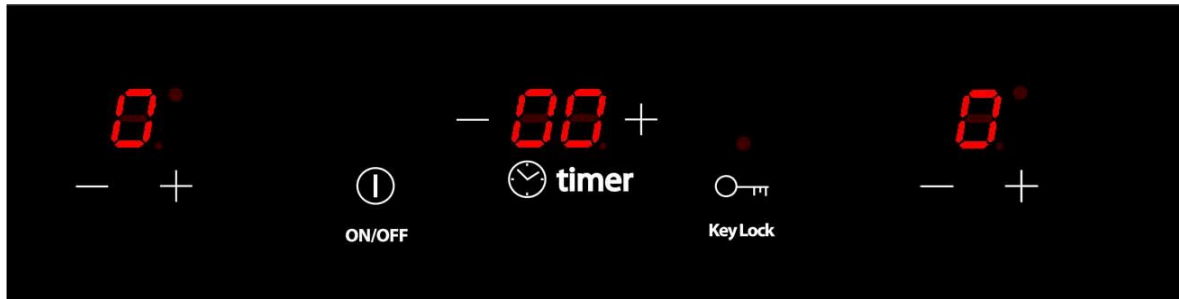
*Fig. 22: Timer Value Selection*

### **16.5. Duration of the alarm**

When the time set on the timer has run out, a beep sounds for 1 minute, and the timer displays flash the indication <00>

After 1 minute from when the timer alarm starts, the beep stops. The timer displays continue to flash with the indication

The alarm can be cancelled by the user at any time, even during the first minute of the alarm, by pressing any sensor on the touch control



*Fig. 23: Alarm of Timer*

### 16.6. Autokey-lock

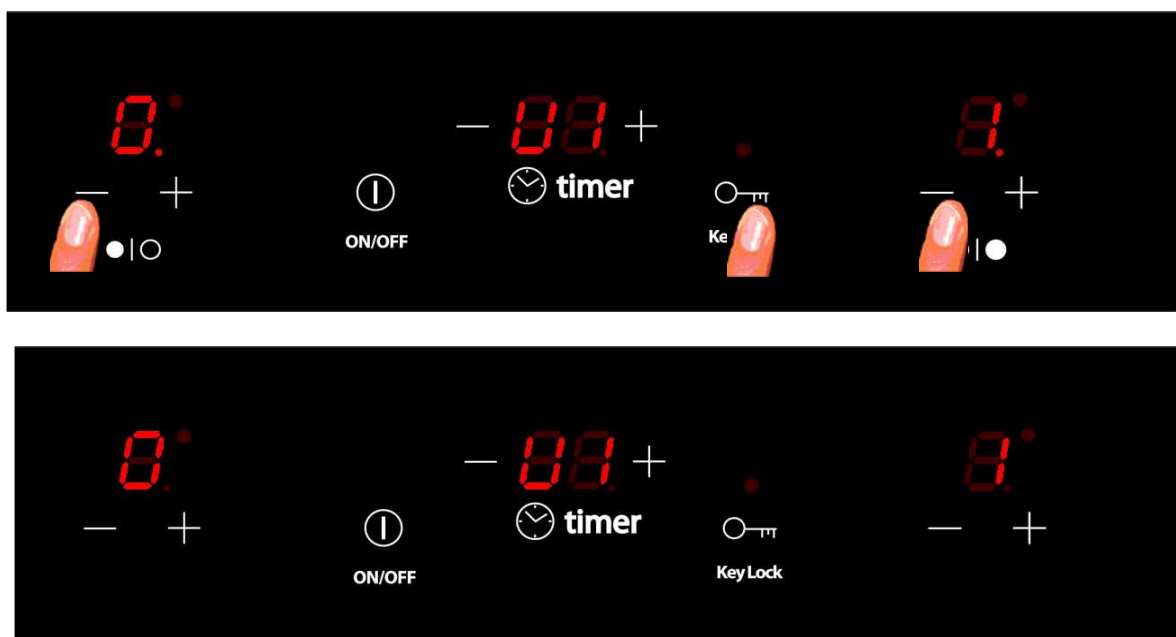
When all the heaters are not powered, and one heater is temporized at zero power level, the key-lock function is activated after 1 minute

## 17. Displaying software versions

The sequence to show the software version is:

- During the first 30 seconds after plugging the appliance
- The Touch has to be unlocked and all Heaters Off

User interface's software version is shown by pressing at the same time the left and right end heaters [-] keys and the Key-Lock key.



*Fig. 24: User Interface software version*

Induction microcontroller software version is shown by pressing at the same time the left and right end heaters [+/-] keys and the Key-Lock key.



*Fig. 25: Induction microcontroller software version*

A beep sounds and the heater displays show the software version. Software version is composed of two parts: functional part and safety part. To distinguish between the two parts, when safety version is shown the dots of the displays are activated.

The message is kept for 10 seconds or until any key or combination of keys is touched. When the message disappears a beep sounds and the user can continue with normal operation.

## 18. Displaying Special Statuses

The corresponding heater display alternates between two Characters depending on the status.



| Special status<br>(Visualization<br>Priority Order) | Start<br>conditions                              | End<br>conditions                          | Action  | Heater<br>status | Heater<br>Display<br>fore | Heater<br>Display<br>back |
|---|--|--|---|------------------|---------------------------|---------------------------|
| Heater without<br>suitable pan or<br>without pan    | No pan or not<br>suitable pan<br>over the heater | Suitable pan<br>over the heater            | After 1<br>minute<br>Heater off                 | On               | ‘Power’                   | ‘u’                       |
| Induction heater<br>overtemperature                 | COIL<br>TEMPERATURE<br>> T1 <i>(1)</i>           | COIL<br>TEMPERATURE<br>< T2 <i>(1)</i>     | No power<br>is<br>delivered<br>to the<br>heater | Off              | ‘ ’ or<br>‘H’             | ‘C’                       |
|   |  |  |   | On               | ‘Power’                   |                           |
| Induction<br>generator<br>overtemperature           | HEATSINK<br>TEMPERATURE<br>> T3 <i>(1)</i>       | HEATSINK<br>TEMPERATURE<br>> T4 <i>(1)</i> | No power<br>is<br>delivered<br>to the<br>heater | Off              | ‘ ’ or<br>‘H’             | ‘c’                       |
|   |  |  |   | On               | ‘Power’                   |                           |
| Hot glass over a<br>heater<br>(residual heat)       | COIL<br>TEMPERATURE<br>> T5 <i>(1)</i>           | COIL<br>TEMPERATURE<br>< T6 <i>(1)</i>     | -----   | Off              | ‘H’                       |                           |

(1) For T1, T2, T3, T4, T5 and T6 values see the corresponding drawing.

Due to some kinds of overvoltage disturbances in the mains that can damage internal electronic, the ecook system includes an overvoltage protection circuit to protect itself. The protection circuit disables the power circuit to cut the absorbed power of the induction.

So the way to visualize this protection activation in the Touch control:

| Protection           | Right one displays |
|----------------------|--------------------|
| Right side activated | "U"                |

This "U" message is the same as the Not Pan Detection situation.

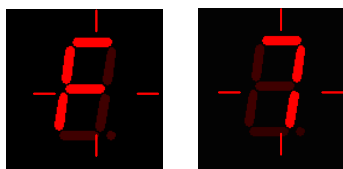
Normally, in a normal cooking, the disturbance takes a few seconds. The ECOOK includes a filter to don't show the "U" so easily, this means, the protection actuates but "U" is not showed just with one short disturbance. The decision to show "U" is taken after a defined n° of disturbance pulses.

## 19. Errors/Alarms

When an error is detected, the whole appliance or the heater/s are switched off, a beep sounds (only if one or more heaters are active) and all displays show a 'F' letter and the error code alternately.

While in error status the keys of the corresponding heaters are not operative.

Except EEPROM and microcontroller errors, all errors are recoverable. That is, when the cause of the error disappears all displays are deactivated and the cooktop returns to normal operation.



| <b>Fault/Error</b><br>(Visualization<br>Priority Order) | <b>Heater<br/>Displays (fore<br/>0.5 sec./ back<br/>0.5 sec)</b> | <b>Effect in<br/>the<br/>applian</b> | <b>Normal status<br/>recovery</b>      |
|---|--|--------------------------------------|--|
| Microcontroller fault                                   | F0   | App. off                             | -<br>-                                 |
| On/Off key emitter fault                                | FA   | App. off                             | When the fault<br>dissapears           |
| On/Off key receiver fault                               | FC   | App. off                             | When the fault<br>dissapears           |
| User interface temperature sensor<br>short-circuit      | FE   | App. off                             | When the fault<br>dissapears           |
| User interface temperature sensor<br>open-circuit       | Ft   | App. off                             | When the fault<br>dissapears           |
| User interface overtemperature                          | Fc   | App. off                             | When user interface<br>temperature < T |
| EEPROM fault  | FH   | App. off                             | -----                                  |

|   |    |              |  |
|---|----|--------------|--|
| Microcontroller A/D converter multiplexer fault | FJ | App. off     | When the fault dissapears                      |
| Ambient Light fault                             | FL | App. off     | When satisfactory ambient lighting is detected |
| Microcontroller A/D converter conversion fault  | FU | App. off     | When the fault dissapears                      |
| Communication fault                             | F5 | Heater/s off | When the fault dissapears                      |
| Heater temperature sensor short-circuit         | F1 | Heater/s off | When the fault dissapears                      |
| Heater temperature sensor open-circuit          | F2 | Heater/s off | When the fault dissapears                      |
| Heater temperature sensor error 1               | F7 | Heater/s off | When the fault dissapears                      |
| Heater temperature sensor error 2               | F8 | Heater/s off | When the fault dissapears                      |
| Heater voltage fault                            | F9 | Heater/s off | When the fault dissapears                      |
| Power unit temperature sensor short-circuit     | F3 | Heater/s off | When the fault issapears                       |
| Power unit temperature sensor open-circuit      | F4 | Heater/s off | When the fault dissapears                      |
| Mains zero crossing loss                        | F6 | Heater/s off | When the fault dissapears                      |

